



British Frozen Food Technical Conference - 12th of May 2022

WRAP - Tackling Food Waste in the UK

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The UK Food Waste Challenge



In the past year, food waste prevention has risen even further up the political agenda, with the G7 reiterating the importance of achieving SDG 12.3 through the Climate and Environment Ministers' Communiqué, and the Committee for Climate Change and National Food Strategy joining WRAP in highlighting its central role in any plan to reach net zero carbon equivalent emissions (CO₂e).



The Courtauld Commitment is the primary mechanism to facilitate the achievement of SDG 12.3 in the UK. In July 2021, WRAP announced the extension of Courtauld to 2030, along with the launch of the Courtauld Associates membership programme. The latter will enable many more businesses to contribute to the broad ambitions of Courtauld 2030 – to make the UK food system more sustainable, by focusing on the high impact areas of greenhouse gas (GHG) emissions, food waste and water use and stewardship.



The UK Food Waste Reduction Roadmap supports delivery of the Courtauld 2030 food waste target and SDG 12.3, through providing guidance and resources to all large UK food businesses.



UN Sustainable Development Goals



UN SDG 12.3:
“By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses”



The UK Food Waste Reduction Roadmap



The UK Food Waste Reduction Roadmap is a world-first initiative launched in September 2018, the Roadmap sets out a route for the UK food industry with an aim of achieving UN Sustainable Development Goal 12.3 and halving food loss and waste by 2030.

By September last year, 267 of the UK's largest food businesses, representing around 70% of UK food industry turnover, reported on their actions to prevent food from entering the waste stream. Those businesses with year-on-year data have achieved, on average, a 17% food waste reduction in their UK operations.

Key benefits:

- **Allows businesses to measure and report consistently, and with confidence**
- **Helps food businesses take targeted action to reduce waste in their own operations, their supply chain and from consumers**
- **Helps the UK food sector deliver against the Courtauld Commitment 2030 targets; and**
- **Helps the UK play its part in delivering the UN's Sustainable Development Goal 12.3**

The UK Food Waste Reduction Roadmap - Target



1 Target

Set a food waste reduction target for your own UK operations

2 Measure

Measure in a consistent way, and share what you've learnt

3 Act

Take action to reduce your own food waste, work in partnership with suppliers and help consumers reduce their food waste

*Adopt the Sustainable Development Goal Target 12.3 to **reduce food waste by 50% by 2030** or set a target for reducing food waste that supports delivery of the SDG 12.3 target.*

The UK Food Waste Reduction Roadmap - Measure



1 Target

Set a food waste reduction target for your own UK operations

2 Measure

Measure in a consistent way, and share what you've learnt with other UK food businesses

3 Act

Take action to reduce your own food waste, work in partnership with suppliers and help consumers reduce their food waste

*Use the **UK template** & guidelines to measure food surplus and waste in accordance with the International Food Loss and Waste Standard. **Report** using the UK template, and **provide a narrative on progress.***

The UK Food Waste Reduction Roadmap - Act



1 Target

Set a food waste reduction target for your own UK operations

2 Measure

Measure in a consistent way, and share what you've learnt

3 Act

Take action to reduce your own food waste, work in partnership with suppliers and help consumers reduce their food waste

Use data to plan and deliver food waste reduction actions across your own UK business operations, and work in partnership with suppliers and engage consumers, to reduce food waste from farm to fork.

Whole Chain Food Waste Reduction Plan Projects



A 'whole chain food waste reduction plan' (WCP) involves businesses working together across the end-to-end supply chain to take joint actions that reduce farm to fork food waste.

WCPs bring together partners from across the value chain in using a collaborative problem-solving approach to reduce food waste from 'farm to fork'. WCPs form a key deliverable of the Courtauld Commitment 2030 and the UK Food Waste Reduction Roadmap.

WCPs enable businesses to:

- Go beyond their own operations to identify food waste hotspots across the whole chain from farm to fork
- Realise tangible commercial benefits through reduced costs or increased sales
- Collaborate more closely with supply chain partners to take a Target, Measure, Act approach to reducing food waste
- Achieve individual business targets such as ESG objectives and meet collective commitments such as Courtauld 2030 and SDG 12.3
- Support all parts of the supply chain, from primary producers to end consumers to reduce food waste in the high waste hotspots; and
- Enhance existing relationships by getting a better understanding of all parts of the supply chain, sharing data and insight.

UK Food Waste Reduction Roadmap - Our progress so far.



Against the backdrop of COVID-19 and other disruptions to businesses, progress continues to be made:

- In September 2021, WRAP reported that 267 businesses and 47 supporting organisations have now signed up to the Roadmap; an increase of 25% in committed businesses year on year
- Businesses implementing Target, Measure, Act increased by 36 to 207, which represents more than 85% of large businesses committed to the Roadmap - the equivalent of approximately a third of all large food businesses in the UK.
- WRAP, working with UK retailers and food manufacturers, have so far facilitated delivery of 20 Whole Chain Plan Projects - and there are more in the pipeline
- Retailers, producers and manufacturers providing multi-year data reduced food waste by 17% compared to their baselines (with a 13-15% reduction in waste per tonne of food handled, showing how these businesses are becoming more efficient).
- These businesses were between them responsible for 251,000 tonnes of food waste reduction, which prevented the waste of £365 million of food, and potentially the production of over 670,000 tonnes of GHG emissions
- Roadmap businesses generated 90% of the increase in UK food redistribution between 2018 and 2020, saving 26,000 tonnes more food in 2020. This food had a value of over



“Many thanks for your time and happy to answer any questions”

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